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**CSREES**  
**Post-Award Management Workshop for Non-competitive**  
**Food Safety Grants**  
**August 22-24, 2005 Waterfront Centre, Room 1410**  
**800 9<sup>th</sup> St. SW Washington, DC 20024**

**Monday August 22, 2005**

6:00 pm     Social -- Radisson Hotel, Arlington, VA

**Tuesday August 23, 2005**

8:00 am     Registration and Continental Breakfast

8:30 am     Welcome and Introductions - Ralph Otto, Deputy Administrator,  
USDA/CSREES/Plant and Animal System, and Bradley Rein,  
Section Leader, Processing, Engineering and Technology

8:45 am     Introductions, Workshop Goals and Objectives - Ram Rao, National  
Program Leader Food Science and Technology

9:00 am     CSREES and Food Safety Programs: Chris Wozniak, National  
Program Leader, Food Safety and Food Biotechnology

Mindy Brashears, Texas Tech University – Moderator

9:30 am     Behavior of *Enterobacter sakazakii* and Parasites in Ready-to-Eat  
Foods: Survival, Growth, and Decontamination, University of  
Georgia, Larry Beuchat

9:55 am     Break

10:10 am    International Center for Food Industry Excellence, Texas Tech  
University, Mindy Brashears

10:35 am    The Food Safety Consortium, University of Arkansas, Iowa State  
University, Kansas State University, Michael Johnson

11:00 am    Institute of Food Science and Engineering, University of Arkansas  
Michael Johnson

11:25 am    Food Safety: Farm to Table, Oklahoma State University, Stanley  
Gilliland

11:50 pm    Lunch, Keynote Speaker: Dr. Merle Pierson, Deputy  
Undersecretary, REE-USDA (Former acting Under Secretary, FSIS-  
USDA)

Michael Johnson, University of Arkansas – Moderator

1:00 pm     Microbiological Safety of Composting Process as Animal Manure  
Treatment, University of Georgia, Michael Doyle

1:25 pm     Food Safety Risk Assessment at NDSU – Finding Links, North  
Dakota State University, Catherine Logue

- 1:50 pm A Survey of Cadmium in Pacific Oysters (*Crassostrea gigas*), Oregon State University, Michael Morrissey
- 2:15 pm Impact Statements – CRIS database, Cheryl J. Oros, Director, Planning and Accountability, Office of the Administrator, CSREES
- 2:30 pm Enhancing the Implementation of Post Harvest Treatments for Safer Raw Oyster Products, University of Florida, Steven Otwell
- 2:55 pm Seafood and Aquaculture Food Safety, Mississippi State University, Douglass Marshall
- 3:20 pm Seafood Safety Research in Alaska, University of Alaska, Fairbanks, Brian Himelbloom
- 3:45 pm Break
- 4:00 pm Seafood Safety Program, University of Massachusetts, Amherst, Robert Levin
- 4:25 pm Incidence and Control of Histamine Poisoning in Scombroid Fish Species, Virginia Tech, George Flick
- 4:50 pm Development of a Foodborne Pathogen Subtype Database to Understand and Reduce Foodborne Pathogen Transmission, Cornell University, Martin Wiedmann
- 5:15 pm Adjourn
- 6:00 pm Group Dinner -- Athena Pallas Restaurant, Arlington, VA

### Wednesday, August 24, 2005

Doug Marshall, Mississippi State University – Moderator

8:00 am Continental Breakfast

8:30 am Auburn University Detection and Food Safety Center, Auburn University, Brian Chin

8:55 am Intelligent Quality Sensors for Food Safety, North Dakota State University, Suranjan Panigrahi

9:20 am Improving Food Safety through the Development of Electronic Biosensors, University of Idaho, Larry Branen

9:45 am Break

10:00 am Overview of grants processing and management and Q & A, Adriene Woodin, Office of Extramural Programs, Awards Management Branch, CSREES

11:00 am Ecology of *E. coli* O157:H7 in Beef Cow-Calf Operations From Ranch to Feedlot, Kansas State University, T. Nagaraja

11:30 pm Lunch, Speaker: Bob Buchanan, Science Advisor, FDA

12:30 pm USDA Special Grant on Milk Safety – 2004, Pennsylvania State University, Stephen Knabel

12:55 pm Carousel Breakout Sessions, Moderators: Dionne Toombs, Program Specialist, Food Science and Nutrition and Jodi Powell, Program Specialist, Food Science and Food Safety, CSREES

1. *What are the food safety national priorities?*
2. *What would be the best way to promote networking amongst partners and how best for them to provide solutions for both regional and national food safety issues?*
3. *Discuss ways to involve stakeholder (consumers, food processors, distributors, producers, regulators and academics) feedback on food safety issues from concept to completion?*
4. *How do we integrate the spectrum of biological, physical, and social science input on food safety issues both within and between universities, government, and industry?*

2:55 pm Reports from breakout groups

3:45 pm Wrap up and evaluation

4:30 pm Adjourn